



## INTERNATIONAL OYSTER CHEF OF THE YEAR COMPETITION

Thursday, June 14 2018

### Charred Pineapple with Elderberries & Sugar Kelp

Kelp wrapped, wood burned pineapple mignonette with red onions and elderberry vinegar, topped with Sea truffles

Jean-Philippe Tees | Head Chef, HVOR, Montreal CANADA

Ryan McPherson | Owner of Glidden Point Oyster Farms

### Pistols on Horseback

Cornmeal fried oyster wrapped in jamon iberico and served atop a squid ink crepe with smoked aioli and pickled ramps

David Seigal | Executive Chef, Cull & Pistol Oyster Bar, New York City, NY

Tonie Simmons | Owner of both Dodge Cove Marine Farm and Muscongus Bay Aquaculture

### South in Your Mouth

Cafe DuMond smoked Pimento Cheese, Florida citrus slaw, Jack Daniels BBQ mignonette, fried sweet onions, fresh dill

Jenny Moore | Chef de Cuisine, Hi Tide Poke and Raw Bar, Charlotte NC

Pete Smith | Owner of Otter Cove Farms

### Angry Al's

Bacon, spinach, blue cheese, and Alex's special sauce

Alex Nevens | Owner & Chef, Newcastle Publick House, Newcastle ME

Eric Peters | Owner of Norumbega Oysters

### Roasted & Smoked

Smoked Sabayon, pickled fresno, and crispy country ham

Sam Donato | Sous Chef, North End Grill, New York NY

Bill Mook | Owner of Mook Sea Farm

### Oysters and Sweet Vinaigrette

Lime juice, EVOO, fennel, diced trio of peppers, fresh mint, fresh cilantro, sweet vinegar, grapefruit juice, aji amarillo, soy flavor pearls

Ralph Smith | Chef, Mine Oyster, Boothbay Harbor ME

David Cheney | Owner of John's River Oysters

### Oyster of the Harbor

Jalapeno & Rhubarb mignonette, lemon pearls, bacon stock, Ostera caviar, lemon parsley oil, shaved celery, rice puffs

Nathaniel Adams | Executive Sous Chef, Boothbay Harbor Country Club - Paul's Steak House and Grille 19

Smokey McKeen | Owner of Pemaquid Oyster Company